



Art. 030

Label subject to amendments
for legal or graphics changes.



Prosciuttificio Faleria srl
Office and facility:
via Faleriense a Valle, 15/A
63837 Falerone (FM) Italy
Tel. e Fax +39 0734 710693
info@prosciuttificiofaleria.it
www.prosciuttificiofaleria.it

Production facilities of
contractors are in areas
authorized by the I.G.P.
Control Body.

Prosciutto
NORCIA I.G.P.
with bone

Prosciutto

NORCIA I.G.P.

with bone

Product code: Art. 030 "NORCIA I.G.P." prosciutto - with bone. Certified by a body authorized by the Ministry of Agriculture, Food and Forestry and Tourism.



DESCRIPTION

Prosciutto with bone at least 8.5 kg, as in the specification, covered with lard in the part without rind. Specific size for an order can be agreed.

GENERAL CHARACTERISTICS

Cutting and shaping: from a leg of pork, the muscle with the femur, tibia and fibula bones. Rind removed in the anterior medial part of the thigh, with a very wide cut from the articulation of the cuff to the base. Trimmed and rounded to a square so the muscular part beyond the bump does not exceed 6 cm, to give the characteristic pear shape.

Appearance: Typical appearance with no holes or gaps, no seepage, compact and well cleaned to ensure little waste and high yield. The slice is homogeneous, compact and does not stick when slicing.

Raw material: selected per the IGP specification, Italian origin with a label for the birth farm.

ORGANOLEPTIC CHARACTERISTICS

Taste and Smell: savoury but not salty taste, typical scent, slightly spicy.

Colour: pinkish to red.

ALTRE CARATTERISTICHE

Ageing: minimum 13 months; specific ageing for an order can be agreed.

Ingredients: pork leg, salt, seasoning. There are no allergenic substances in accordance with EC Dir. 2003/89 and the lard used for covering the prosciutto is gluten-free.

Processing: facilities are in areas authorized by the Control Body, selected and qualified as suppliers in the quality management manual.

Microbiological and chemical requirements: compliant with current food hygiene regulations. Analysis results of the samples from the product by third parties per the sampling plan in the Control Manual are available at our registered office.

Traceability: Compliance with EC Regulation No 178/2002. The production batch is given a code by the manufacturer and is noted in the commercial document.

Storage: remove from cardboard, preferably keep hanging in a cool place, dry and protected from the light at 14° to 18° C with a relative humidity of 50% to 60%. With these precautions the product maintains its organoleptic characteristics for 180 days from the date of packaging.

Packaging:

Primary Packaging	Vacuum packed
Secondary Packaging	Food carton
Pieces per carton	2
Carton size (cm)	60x39x18 (WxDxH)
Pallets (Epal)	80x120x110 (WxDxH)
Packages per pallet	20
Packages per layer	4
Max. layers per pallet	5

Transport: by carrier, in compliance with the specific needs of product protection.

Control: Quality management control and food safety manual in compliance with UNI EN ISO 22000: 2005.



COMPANY WITH
FOOD SAFETY
MANAGEMENT SYSTEM
UNI EN ISO 22000: 2005

CSQA CERTIFICATE
NO. 37757

IQNET REGISTRATION
IT 97454

Prosciuttificio Falera srl

Office and facility:

via Faleriense a Valle, 15/A
63837 Falerone (FM) Italy
Tel. e Fax +39 0734 710693
info@prosciuttificiofalera.it
www.prosciuttificiofalera.it

Production facilities of
contractors are in areas
authorized by the I.G.P.
Control Body.

This product data sheet is intended for information only, for more details refer to the technical sheet.